

RECOGNIZING THE DALE CITY VOLUNTEER FIRE DEPARTMENT FOR WINNING THE 2010 GREEN BUSINESS REGION AWARD FROM THE WASHINGTON BUSINESS JOURNAL

### HON. GERALD E. CONNOLLY

OF VIRGINIA

IN THE HOUSE OF REPRESENTATIVES

Wednesday, September 29, 2010

Mr. CONNOLLY of Virginia. Madam Speaker, I rise to recognize the Dale City Volunteer Fire Department for winning the 2010 Green Business Region Award from the Washington Business Journal. The fire department joined the effort toward building a more sustainable environment with the opening of its new green station.

The new station includes environmentally sustainable amenities such as energy-efficient heating and cooling systems, motion-sensor lights, two balconies featuring green roofs, and a new fitness room with a scenic view providing an area for the firefighters to exercise and relax. The new station also includes an 11,000-gallon tank under the front yard, which collects rainwater that is used for irrigation. In addition, the new station's design helps to protect more than an acre of land that will be preserved as a natural habitat.

Madam Speaker, I ask that my colleagues join me in recognizing the Dale City Volunteer Fire Department for its contributions to the community. As protectors of the community, the firefighters of Dale City also serve as leaders in the growing initiative to protect and preserve the environment.

### TASTE WASHINGTON DAY

### HON. JAY INSLEE

OF WASHINGTON

IN THE HOUSE OF REPRESENTATIVES

Wednesday, September 29, 2010

Mr. INSLEE. Madam Speaker, today is Taste Washington Day, when more than sixty local schools and fifty local farms in my home state team up to celebrate Washington-grown produce and teach kids about healthy eating habits by featuring locally-sourced meals in the school cafeterias.

The Washington State Department of Agriculture (WSDA) Farm-to-School Program and the Washington School Nutrition Association (WSNA) have partnered with local schools to feature Washington-grown foods in their school meals. From fresh-dug potatoes in potato salad to just-picked lettuces in fresh salads, this state-wide event is a great opportunity for students, teachers, and parents to consider where their food comes from, how it is produced and the benefits of a healthy diet.

Washington state is one of the most productive growing regions in the world. Our \$38 billion agricultural industry is one of the cornerstones of our state's economy and supports over 160,000 jobs. If the Midwest is our nation's breadbasket and California our salad bowl, then I submit that Washington is our nation's fruit stand. We may be famous for our apples, which constitute 59 percent of U.S. production, but we also rank first in our nation's production of sweet cherries, red raspberries, hops, and pears. Our rich soils,

unique climate and hard-working growers produce a wide array of agricultural products like wheat, potatoes and wine grapes for local, regional, national and global markets. Our geographic location and deep-water ports make us well positioned for global trade. Nearly \$14.8 billion in food and agricultural products were exported through Washington ports in 2008, the third largest total in the U.S.

Our agricultural bounty supports a \$13 billion food processing industry that employs thousands of Washingtonians. Washington is the leading U.S. producer of apple juice and a leading producer of grape and berry juices. It also has a vibrant and growing wine industry and is the second largest wine producer in the nation with over 600 wineries. We have a strong and productive food and agriculture industry that feeds and employs people in every single county in Washington. Agriculture has been and will continue to be a strong part of our state's economic and cultural identity.

Taste Washington Day offers our kids a chance to establish a deeper connection and develop a better understanding of our state's food system, from farm to fork and each step in between. The more opportunities our children have to learn about the people, time, effort and resources necessary to turn a seed into a crop, the more they will appreciate the food on their plates. As the next generation, it will be up to them to continue our state's agricultural heritage and history.

The valuable and delicious lessons learned through events such as Taste Washington Day will help them carry on our state's proud traditions.

Nutrition is another key element of Taste Washington Day. Right now, Americans are not eating enough fruits and vegetables. For the sake of our nation's health, we need to find ways to instill healthy eating habits in our children, including eating more fruits and vegetables. The more exposure kids get to fresh, healthy foods, the more they will choose them. Pilot programs in Washington state schools that promote salad bars and healthy choices have shown us that given options, kids will choose fruits and vegetables over prepackaged, processed items. The Washington School Nutrition Association helped school districts put together the menus for today's event, showcasing local produce in healthy menu items, a win for local farms and local kids. Taste Washington Day shows kids that the healthy choice can also be a tasty choice.

I encourage my colleagues to take a look at the relationships Washington schools and farms are building and lessons they are teaching on Taste Washington Day and explore ways they can support such efforts in their own districts.

ON THE 50TH ANNIVERSARY OF THE SERVICE OF BISHOP SAMUEL L. GREEN, JR. AT ST. JOHNS CHURCH OF GOD IN CHRIST, NEWPORT NEWS, VIRGINIA

### HON. ROBERT C. "BOBBY" SCOTT

OF VIRGINIA

IN THE HOUSE OF REPRESENTATIVES

Wednesday, September 29, 2010

Mr. SCOTT of Virginia. Madam Speaker, I rise today to honor Bishop Samuel Green, Jr.,

Pastor of St. Johns Church in Newport News, Virginia. This is the 50th anniversary of Bishop Green's service to St. Johns and the people of Newport News, and I would like to take this moment to recognize some of his numerous accomplishments during that time.

A native of Norfolk, Virginia, Bishop Green is a graduate of Booker T. Washington High School. He studied at both Norfolk State University and Old Dominion University, and received his Master's in Divinity and Doctorate of Ministry from Norfolk Seminary and College. Bishop Green married his childhood sweetheart, Vivian Frazier Green in 1946. They were married for 61 years and had nine children. A true partner in his ministry, Mrs. Green passed away in 2007.

Bishop Green became pastor of St. Johns in 1960. In this position, Bishop Green has been an extraordinary shepherd over a vibrant and growing flock. He has served on countless church and community boards and commissions, and his exceptional service has earned him honors and citations from the Clergy Economic Education Foundation, the Southeastern Tidewater Opportunity Project, and the cities of Norfolk and Roanoke. Bishop Green has received an Honorary Doctorate of Divinity from Trinity Hall College and Seminary and an Honorary Bachelor of Arts in Biblical Studies.

In 1973, Bishop Green was appointed Prelate of the Second Jurisdiction, State of Virginia, by the Presidium Board of the Churches of God in Christ, Inc. He was named successor to his mentor, the late Bishop D. Lawrence Williams. Under Bishop Green's leadership, the 52 church jurisdiction has grown to 72 churches. In 1984, Bishop Green was elected to the General Board of the Churches of God in Christ, Inc. He is currently serving his sixth term in office.

In 1978, Bishop Green announced to his congregation that he had been called to establish the Faith for Living Television Outreach Ministry. Starting with a group of 120 supporters, the ministry has grown to the point where Rev. Green now owns WJCB TV-49. The ministry, honored by the National Religious Broadcasters Association, sponsors a television program that airs nationally on the Inspirational Cable Network (INSP) on Sunday mornings.

On the occasion of his 50th anniversary, it gives me great pleasure to recognize and commend Bishop Samuel L. Green, Jr. for his service and dedication to the parishioners of St. Johns Church of God in Christ, the people of Newport News, and the Commonwealth of Virginia.

### HONORING COLBY MARSHALL

### HON. GREG WALDEN

OF OREGON

IN THE HOUSE OF REPRESENTATIVES

Wednesday, September 29, 2010

Mr. WALDEN. Madam Speaker, I rise today to pay tribute and express gratitude to Colby Marshall, a very special individual who recently traded in his public service in the Congress for public service in his community and dedication to his family's half-century old ranching business in eastern Oregon.

Colby was born and raised in the rural high desert area of Burns, Oregon, near Riley, where his parents Gary and Georgia still operate the Broken Circle Ranch. Colby recently